

## AMENDMENT – Claims

This listing of claims will replace all prior versions and listings of claims in the application.

### **What is claimed is:**

- 1    1. (Currently Amended) An edible protein matrix for use in creating edible compositions and receiving additional foodstuffs comprising:
  - 3        an intermediary film having greater than 50% processed protein by weight
  - 4            and a non-laminated thickness of between about 1mm to 4mm.
- 1    2. (Original) The matrix of claim 1 wherein the processed protein is derived from at least one of a non-synthetic mammalian, avian, reptilian, or aquatic protein.
- 1    3. (Currently Amended) The matrix of claim 1-20 wherein the intermediary films further comprises water in excess of 25% by weight.
- 1    4. (Currently Amended) The matrix of claim 1-20 wherein the intermediary films further comprises a starch.
- 1    5. (Currently Amended) The matrix of claim 1-20 wherein the intermediary films further comprises an oil.
- 1    6. (Currently Amended) The matrix of claim 1-20 wherein the intermediary films further comprises a surface adjunct for modifying the surface characteristics of the films.
- 1    7. (Currently Amended) The matrix of claim 1-20 wherein the processed protein of the intermediary films has an average gel strength of between about 850 and 1000 g/cm, inclusive.
- 1    8. (Currently Amended) The matrix of claim 1 wherein the intermediary film is folded upon itself after presetting, and selected portions thereof bonded to one another to form an enveloping structure a cavity to retain objects placed therein after subjecting the cavity to curing.
- 1    9. (Currently Amended) The matrix of claim 1 wherein two intermediary films are opposed to each other after presetting, and selected portions thereof bonded to

3        one another to form an enveloping structure a cavity to retain objects placed  
4        therein after subjecting the cavity to curing.

1        10. (Currently Amended) The matrix of claim 1-20 wherein the processed protein is  
2        surimi.

1        11. (Canceled)

1        12. (Canceled)

1        13. (Canceled)

1        14. (Canceled)

1        15. (Canceled)

1        16. (Canceled)

1        17. (Canceled)

1        18. (Canceled)

1        19. (Canceled)

1        20. (Currently Amended) A configurable edible protein matrix envelope for receiving  
2        additional foodstuffs comprising:

3            a first uncured preset film having greater than 50% processed protein by  
4            weight, wherein the processed protein is derived from at least one of a  
5            non-synthetic mammalian, avian, reptilian, or aquatic protein source;

6            a second uncured preset film having greater than 50% processed protein by  
7            weight, wherein the processed protein is derived from at least one of a  
8            non-synthetic mammalian, avian, reptilian, or aquatic protein source, and  
9            wherein the first film and the second film are bonded joined to each other  
10          about aat pre-established periphery locations prior to and during  
11          subsequent curing to form bonds there atan envelope.

1        21. (Currently Amended) The configurable edible protein matrix envelope of claim 20  
2        wherein the first film and the second film are portions of a single film.

- 1   | 22. (Currently Amended) The configurable edible protein matrix envelope of claim 20  
2   | wherein a portion of the pre-established periphery locations between the first and  
3   | the second film is not bonded, to thereby forming an opening into the envelope.
- 1   | 23. (Canceled)
- 1   | 24. (Currently amended) The configurable edible protein matrix envelope of claim 20  
2   | wherein the first and the second films have an outer surface and wherein at least  
3   | one outer surface comprises a visually perceptible synthetic design.
- 1   | 25. (Currently amended) The configurable edible protein matrix envelope of claim 20  
2   | wherein the first and the second films have an outer surface and wherein at least  
3   | one outer surface comprises a tactilely perceptible synthetic design.
- 1   | 26. (Currently amended) An edible proteinaceous envelope comprising:  
2       | at least one film having greater than 50% processed protein by weight,  
3       | wherein the at least one film is configured to accept ~~edible food stuffs~~  
4       | thereinform an envelope structure for containing foodstuffs and defining an  
5       | opening through which the foodstuffs may be inserted.
- 1   | 27. (Previously Presented) The envelope of claim 26, further comprising edible  
2   | foodstuffs within the envelope.
- 1   | 28. (New) The envelope of claim 20 wherein the first and second films are laid up in  
2   | respective first and second concave molds during presetting, whereby each film  
3   | generally adopts surface contours of the respective molds.
- 1   | 29. (New) The envelope of claim 26 wherein exterior surfaces of the envelope  
2   | comprise at least one of synthetic visual or tactile features.
- 1   | 30. (New) The envelope of claim 26 wherein the foodstuff comprises primarily  
2   | carbohydrates.